



## "EPOCH" DOULOUFAKIS 2019

Red Medium Sweet Wine

Protected Geographical Indication "CRETE"

### GRAPE VARIETY

A pleasant medium sweet wine with herbal character. Cretan Red Muscat (40%), Cretan Kotsifali (20%) and Syrah (40%).

### VINEYARD

In the area of Dafnes, near Heraklion (Crete), at 350 meters above sea level.

### VINIFICATION

Classic red vinification in stainless steel tanks, at a temperature of 24°C to 28°C. Fermentation takes place separately for each grape variety. Concentrated must is added for sweetening.

### AGEING POTENTIAL

It can be aged nicely up to three years.

### TASTING

Wine with intense ruby-colour, herbal aromas and sweet taste reminiscent of dried fruits.

### SERVING WITH FOOD

Should be served at about 18°C. It would well accompany pork with honey or grilled pork loin with barbeque sauce. It would go perfectly with a Cretan cheesecake on dako (burley rusk), crust and nuts, with filling of a mix sour and sweet mizithra (cheese) and tomato jam on the top.

Red medium-sweet wine that was released in 2003 as "Douloufakis Hmiglikos". It's label and name were redesigned in 2010.

"Epoch" means "era" and refers to the new eras that open up in our lives. Some circles are closing and new perspectives are opening up in front of us. So, cheers to these new epochs...



750 ml

ALCOHOL 13.7% vol  
RES. SUGARS 43.3 gr/lt  
TOT. ACIDITY 5.3 gr/lt  
TOT. SULFUR 82 mg/lt  
pH 3.78

